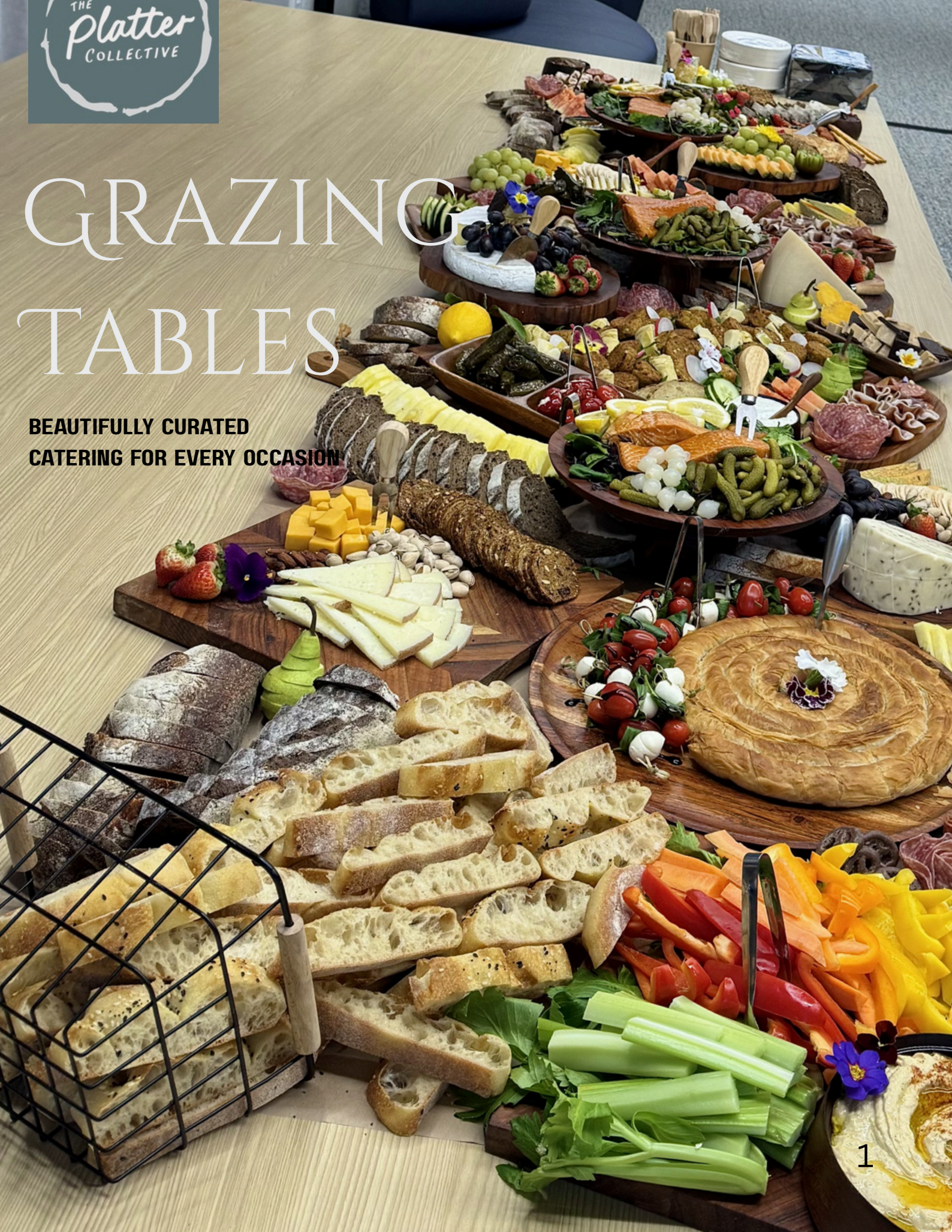




GRAZING TABLES

**BEAUTIFULLY CURATED
CATERING FOR EVERY OCCASION**



Welcome



Beautiful food brings people together.

At The Platter Collective, our grazing tables are designed to be the centrepiece of your event.

We use premium New Zealand ingredients, artisanal charcuterie, seasonal produce and **handcrafted** accompaniments to create **generous, beautiful spreads** your guests will love.

From intimate gatherings to large corporate functions, we take care of everything so you can relax and enjoy the moment.

Made for sharing.

Styled to impress.



Premium
Ingredients



Beautifully
Styled



Fresh &
Seasonal



Stress-Free
Experience



The Naked Graze

**SIMPLE, RELAXED.
ABUNDANT.**

Styled directly onto
food-safe paper for a
generous, casual spread
that's perfect for larger
gatherings and
laid-back celebrations.

Ideal for

- Corporate events
- Birthdays
- Engagement parties
- Family celebrations
- Casual events

**\$25 PER HEAD
INC GST**

Minimum 30 guests

**A travel fee applies
based on the location**

 [theplattercollective](https://www.theplattercollective.com)
www.theplattercollective.com



All the Frills

OUR SIGNATURE EXPERIENCE

Elevated styling with handcrafted timber boards, ceramic bowls and layered elements that create a beautiful centerpiece for your event.

Perfect for

- Weddings
- Corporate events
- Brand launches
- Milestone celebrations
- Luxury Occasions

**\$30 PER HEAD
INC GST**

Minimum 30 guests

A travel fee applies
based on the location.

*we return the next day to
collect all the props.

 theplattercollective
www.theplattercollective.com



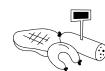


What You'll Find on Every Table



ARTISAN CHEESES

A carefully selected range of premium NZ and imported Cheeses.



CHARCUTERIE

A rotating selection of premium cured meats and accompaniments



SMOKED SALMON

Fresh NZ smoked salmon



ARTISAN ACCOMPANIMENTS

Fresh "Wild Wheat" Sourdough, Russian Rye, crackers, grissini, antipasto, dips, mixed marinated olives, nuts, preserves, chocolates and honeycomb



FRESH PRODUCE

Seasonal fruit, crisp vegetables and vibrant garnishes



SOMETHING SPECIAL

Depending on your menu and event, we may include substantial savoury items such as Falafel, dolmades and Spanakopita.



Why Choose The Platter Collective?



PREMIUM INGREDIENTS

Locally Sourced
and of the
highest quality



PROFESSIONAL SETUP

Delivered and styled
for a seamless
experience



DIETARY OPTIONS AVAILABLE

We offer for a range
of dietary
requirements



BEAUTIFULLY STYLED

Designed to
impress and spark
conversation



AUCKLAND WIDE SERVICE

From the North Shore
to South, we've got
you covered



PERFECT FOR SMALL & LARGE SCALE GATHERINGS

From intimate gatherings
to large-scale events

More than catering.
A centrepiece for every celebration.

 [theplattercollective](https://www.instagram.com/theplattercollective)
www.theplattercollective.com



Frequently Asked Questions

How many people can you cater for?

We cater for groups ranging from a minimum of 30 guests up to 300+ guests.



How much space do I need?

We can work with a variety of spaces. We will advise you on the exact table size required at the time of your booking.

How long does the setup take?

Generally, we require 45–60 minutes onsite before your event start time to assemble our displays. We will confirm the exact setup time during the booking process based on the complexity and scale of your grazing.



Do you provide serving equipment?

Yes. We provide all serving ware, paper plates, and serviettes. Tongs and cheese knives are also provided.

Can you cater to dietary requirements?

Absolutely. We cater for vegetarian, vegan, gluten-free, dairy-free, and other specific requirements. Just advise us of your needs at the time of booking.

Do you travel outside of the Auckland region?

Yes, we do. Travel fees applies.



When do I need to confirm my final guest count?

We need an estimated guest count at the time of booking. We recommend booking with your minimum numbers in mind, as you can make changes to your booking up until 7 days before the event date.

How much of a deposit do I need to secure the booking?

We require a 30% deposit to secure your booking, with the remaining balance due on the day of the event. Please note that if your event falls within 30 days of the booking date, full payment is required upfront.

Is the deposit refundable?

Yes. The deposit is fully refundable if you cancel at least 30 days before your event date. Deposits will not be refunded for cancellations made within 30 days of the event.

What our customer say.....

The Platter Collective - Auckland's Premium Grazing Tables and Platter Boxes

5.0 ★★★★★ 71 Google reviews



Emma

2 reviews · 4 photos



4 months ago

We ordered the platter collective's 2 meter grazing platter for our wedding for a charcuterie snack before dinner and it was amazing! Our guests absolutely loved it! And Catherine's presentation of it was wonderful! there was plenty for everyone and left overs!



Shima Albrecht

Local Guide · 72 reviews · 50 photos



a year ago

The Platter Collective absolutely nailed! 🍷
From the initial communication to the final setup, Catherine was fantastic – responsive, professional, and so easy to work with. The grazing table itself was not only beautiful to look at, but also incredibly delicious. The quality of the food was exceptional – everything was fresh, flavorful, and there was a great variety to please all our guests. 🍷
We received so many compliments on the spread, and it really elevated the entire party. highly recommended!



Leah Johnson

5 reviews · 2 photos



7 months ago

The opening of our new office was an triumph! The Platter Collective were an absolute dream to work with, and I will definitely be using them again. There was so much delicious food for everyone, dietary requirement included. Our graze was done with care and creativity, and everything was presented so beautifully it genuinely wowed our guests!



Rocio Quezada

2 reviews



2 months ago

Amazing!!! so well organised, beautifully displayed, very abundant, there was plenty of food, with best quality standards! And with everything included! and great pricing, thank you very much!!



Sam Pigott

3 reviews



10 months ago

Our team love their platters, it's such a great way to elevate after-work drinks. The service is excellent and being able to accommodate last-minute orders is so helpful. The team always enjoy the platters and we'll definitely be using The Platter Collective again.



Karen Eaton

1 review



10 months ago

Thank you to Catherine and the Platter Collective. My team absolutely loved the platter—it was perfectly delicious and beautifully presented! Thank you for being so accommodating and for delivering it directly to my office. I really appreciate your excellent service! Karen



Rhian Bedford-Palmer

1 review



a year ago

Absolutely beautifully set out platter - it was the star of our Christmas event! Would recommend using The Platter Collective for any small or big event and they went above and beyond to turn it around with very short notice. The food was fresh and tasty and a very generous amount given for the 15 person platter



Lets create something special.

Mb. 0212011654

Email: hello@theplattercollective.com

 [theplattercollective](https://www.instagram.com/theplattercollective)

www.theplattercollective.com

